



## DINNER MENU

### AZUMA SEASONAL TASTING MENU

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Blanched spinach w Sesame  
Seared tuna salad w ponzu dressing

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Sashimi selection of the day

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Pan fried NZ sea perch and seasonal vegetables  
broth

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Grilled WA scampi w seared mayonnaise

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Grilled Glacier 51 silver cod w Saikyo miso

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Rangers Valley wagyu striploin w wafu sauce

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Nigiri sushi selection of the day

Miso soup w Hamaguri clams

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Selection of desserts

*Live lobster sashimi and miso soup is also available  
for extra \$50 pp*

8 courses \$150 pp

Sake and wine pairing \$85 pp

### PERSONALISED KAISEKI

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Personal seasonal menu created for your special  
occasion  
by owner chef Kimitaka Azuma

Minimum order of two people  
At least five trading days' notice essential

\$200 pp | \$300 pp

### BANQUET MENU

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Edamame  
Lotus root crisps w curry salt

- Sashimi selection -  
TAS salmon, White fish  
Yellowfin Tuna

- Sushi selection -  
Seared TAS salmon  
Seared Uwajima Buri  
Salmon and Avocado roll

Agedashi Tofu  
w infused chilli daikon and dashi

- Tempura selection -  
King prawn, fish of the day  
Japanese sweet potato

Pan fried NZ sea perch  
w seasonal vegetable broth

Wagyu chilli teriyaki glazed baby rocket

Traditional udon in broth

Green Tea  
Petit fours  
*Adora* handmade chocolate

\$100 pp

*available for over 4 guests*

Perfect for your special event or meeting.  
Each dish is served on a big plate to share.

Abalone and Lobster dishes can be arranged on your request at an extra charge. Vegetarian and Gluten Free options are available on request in advance. Above menus are subject to change due to market availability. Please note that a 10% Service Charge will apply to the group of 8 or more and Private Dining Room Customers. This condition will apply from 20 October 2021.